

VersiLac[®] LMS

LOWEST MINERAL WHEY PERMEATE POWDER

Designed to replace demineralized whey, VersiLac LMS delivers the **lowest mineral content** while offering a **clean, neutral flavor** profile. With a naturally **sweeter taste** and delicate savory undertones, LMS is perfectly suited for applications requiring a low mineral load without compromising on flavor or functionality.

DISCOVER THE VERSILAC[®] ADVANTAGE

VersiLac LMS is ideally suited for use in the following applications:

- Bakery Blends
- Baked Goods
- Drink Mixes
- Confectionery/Coatings/Fillings
- Dairy Foods
- Dips
- Ice Cream
- Prepared Foods
- Salad Dressings
- Snack Seasonings
- Soups
- Sauces
- Tableting



Superior Flow



High Solubility



Non-Hygroscopic



Flavor Enhancer



Cost-Effective



Functional Benefits



VersiLac[®] LMS

LOW MINERAL WHEY PERMEATE POWDER

PROCESS BENEFITS

- Higher total solids
- Fewer dark particles
- Free flowing powder
- Naturally agglomerated
- Highly soluble
- Dispersible
- No additives
- Low moisture for extended shelf life
- Consistent quality with proper crystallization

FLEXIBLE LABELING

- Dairy Product Solids
- Modified Whey
- Reduced Protein Whey
- Whey Solids

CERTIFICATIONS

- Kosher
- Halal
- GMO Free
- Gluten Free
- SQF

PRODUCT INFORMATION

- Packaging: 55.1 lb (25 kg) heat-sealed, multi-wall kraft paper page with polyethylene bag liner
- Storage: temperatures below 25°C, relative humidity below 65%, and odor free environment
- Shelf Life: 12 months from date of manufacture



Contact us today to discuss how Proliant Dairy can provide innovative solutions for your food formulations.